

# Zucchini Patties with Feta

Bon Appetit

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## Servings: 8

1. Toss zucchini and 1/2 teaspoon salt in large bowl. Let stand 5 minutes. Transfer to sieve. Press out excess liquid; place zucchini in dry bowl. Chop the onion finely and gather it into a couple of paper towels and allow to drain for a couple of minutes, then squeeze to extract some of the liquid from the onions. Add onion in with zucchini. Mix in egg, yolk, 1/2 cup flour, cheese, and 1/2 teaspoon salt. Mix in parsley and dill. If batter is very wet, add more flour by spoonfuls.

2. Heat 2 tablespoons olive oil in large skillet over medium heat. Working in batches, drop batter by rounded tablespoonfuls into skillet. Fry patties until golden, 5 minutes per side, adding more olive oil as needed.

Transfer to paper towels. Serve immediately or keep warm by placing patties on paper towels on a rack, on a baking sheet in a 225°F oven. Serve with yogurt and garnish with dill.

DO AHEAD: Can be made 1 day ahead. Place on baking sheet, cover, and chill. Rewarm uncovered in 350°F oven 12 minutes.

**2 1/2 cups zucchini, coarsely grated (about 3 medium)**

**1 teaspoon salt, divided use**

**1 teaspoon spice rub, or use a combo of**

**Mediterranean spices/herbs**

**1 large egg**

**1 large egg yolk**

**1/2 cup all purpose flour (or more)**

**1/2 cup crumbled feta cheese**

**1 cup chopped fresh Italian parsley**

**1/2 cup chopped onions**

**1 1/2 tablespoons chopped fresh dill**

**1/2 cup olive oil (about)**

**1/2 cup Greek yogurt, full-fat, with dill to garnish**

**Yield: 18 pieces**

*Per Serving (excluding unknown items): 218 Calories; 18g Fat (73.9% calories from fat); 5g Protein; 10g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 396mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 3 Fat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**